Management Assistance Division

FMAT is responsible for providing assistance to installation Commanders, Army Sustainment Command and Army Field Support Brigade Food Program Managers and Installation Food Program Managers to improve quality and efficiency of the Army Food Program

Concept of Operation:
The objective of the Food Management Assistance Team (FMAT) mission is to review current food program operations at the installation level to ensure the objectives of the Army Food Program are being achieved. The FMAT visit is an inspection which provides installation food service leaders with a Green, Amber, or Red food program status assessment, and outlines specific, actionable details of problem areas as well as successful practices that should be sustained.

Specific Areas:

Administration of the Installation Food Program
Dining Facility Accounting and Inventory Management
Food Preparation, Serving, Army Menu Standards
Food Safety and Sanitation
Personnel Management
Food Service Contracting & Surveillance
Dining Facility Utilization
Dining Facility Construction & Renovation
Kitchen equipment replacement & maintenance
Equipment and Subsistence Prime Vendor Programs

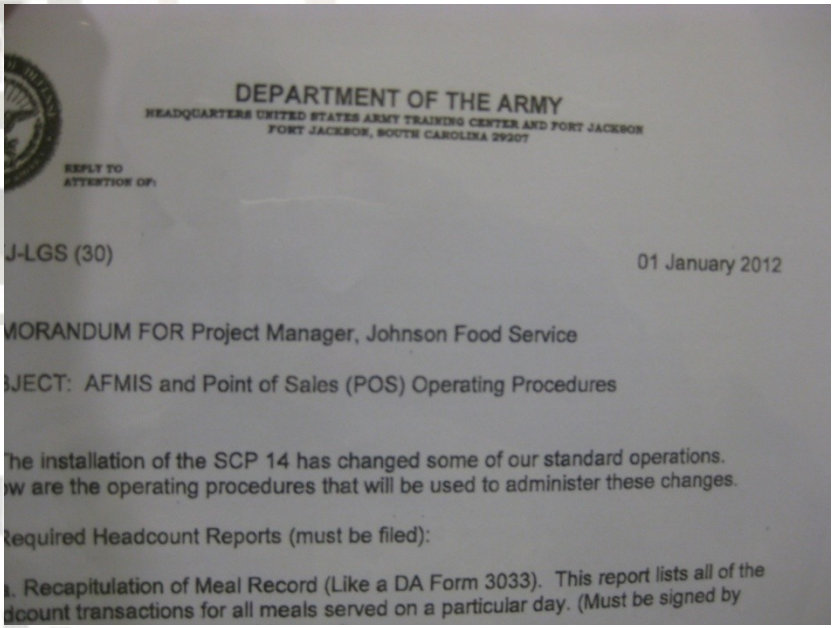
Management Assistance Division

FMAT takes great pride in providing quality assistance, training and an objective assessment of installation food service operations. We are readily available to tailor our assistance to meet the needs of our customers.

How do we do it:

The Food Management Assistance Team (FMAT) reviews an installation food program in three broad areas: Installation Food Program; Dining Facility Operations; and Facilities and Equipment.

FMAT In-Action



DEPARTMENT OF THE ARMY
HEADQUARTERS UNITED STATES ARMY TRAINING CENTER AND FORT JACKSON
FORT JACKSON, SOUTH CAROLINA 29207

REPLY TO ATTENTION OF:

J-LGS (30) 01 January 2012

MORANDUM FOR Project Manager, Johnson Food Service

JECT: AFMIS and Point of Sales (POS) Operating Procedures

he installation of the SCP 14 has changed some of our standard operations. w are the operating procedures that will be used to administer these changes.

equired Headcount Reports (must be filed):

. Recapitulation of Meal Record (Like a DA Form 3033). This report lists all of the dcount transactions for all meals served on a particular day. (Must be signed by

Looks like Automation SOPs are alive and well

Notice the customer service interaction.
This is an important aspect of Food Service and DFAC operations.

FMAT In-Action

Dining Facility Managers involved in their operations

Notice the management interest in discussions on equipment maintenance and current equipment operations for DFAC operations.

FMAT In-Action

FMAT In-Action

Training is Key with FMAT members

FMAT In-Action

AFMIS Training is a popular request supported by FMAT members

FMAT In-Action

"This Dining Facility construction must be right for our Soldiers…."

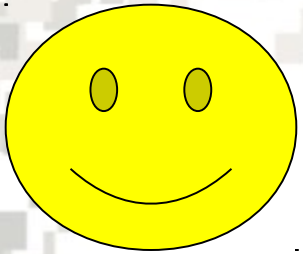
Construction, equipment procurement and planning is key to assisting installations with construction of dining facilities to meet Soldier Requirements. FMAT members play a key role……

FMAT In-Action

These Soldiers like my message.

Food Service Equipment training and education is always welcome at the installations by Soldiers.

FMAT In-Action



A receptive Food Program Management Office receiving the assistance they requested